

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

1. (previously presented) An edible emulsion comprising:

- a) less than about 85.0% by weight oil;
- b) water;
- c) about 0.5 to about 12.0 % by weight emulsifier comprising a viscosity-building emulsifier that at 2.0% by weight is partially or completely not soluble in acidified deionized water having a pH of ≤ 5.5 or a viscosity-building emulsifier that is at least about 50.0% by weight protein, or both;
- d) about 0.1 to about 1.0% by weight insoluble fibers; wherein the insoluble fibers are citrus or non-citrus; and
- e) thickener

wherein the edible emulsion is coarse or smooth oil-in-water emulsion ; and

further wherein said viscosity building emulsifier makes up about 0.1 to about 4.0 percent by weight of the edible emulsion, with the proviso that when chemical emulsifier is used, less chemical emulsifier is used than viscosity-building emulsifier.

2. (canceled)

3. (original) The edible emulsion according to claim 1 wherein the oil is avocado, mustard, coconut, cottonseed, fish, flaxseed, grape, olive, palm, peanut, rapeseed, safflower, sesame, soybean, sunflower, butter fat, chocolate fat, chicken fat, coconut oil, or a mixture thereof.

4. (original) The edible emulsion according to claim 1 wherein the edible emulsion comprises from about 7.5 to about 85.0% by weight oil.

5-7. (canceled)

8. (previously presented) The edible emulsion according to claim 1 wherein the emulsifier is a mixture of emulsifiers comprising from about 0.1 to about 2.5% by weight viscosity-building emulsifier.

9. (original) The edible emulsion according to claim 8 wherein at least one emulsifier in the mixture of emulsifiers has an HLB of greater than about 8.0.

10. (previously presented) The edible emulsion according to claim 1 wherein the edible emulsion is a coarse emulsion comprising oil droplets, further wherein at least about 75.0% of all droplets present have a diameter that is greater than about 2.5 micro-m.

11. (previously presented) The edible emulsion according to claim 1 wherein the edible emulsion is a smooth emulsion comprising oil droplets, further wherein at least about 80.0% of all oil droplets present are less than 10.0 micro-m.

12. (original) The edible emulsion according to claim 1 wherein the thickener is a starch, gum or mixture thereof.

13. (previously presented) The edible emulsion according to claim 12 wherein the thickener is a mixture of starch and gum.

14. (previously presented) A method for making an edible emulsion comprising insoluble fibers comprising the steps:

a) mixing, in no particular order,

less than about 85.0% by weight oil,

water,

insoluble fiber, wherein the insoluble fibers are citrus or non-citrus;

thickener and

about 0.5 to about 12.0 % by weight emulsifier comprising a viscosity building emulsifier that at 2.0% by weight is partially or completely not soluble in acidified deionized water having a pH of ≤ 5.5 or a viscosity-building emulsifier that is at least about 50.0% by weight protein, or both, to make a coarse emulsion; and

b) recovering the coarse emulsion

wherein the coarse emulsion may optionally be homogenized in a homogenizer to produce a smooth emulsion; and

further wherein viscosity building emulsifier makes up about 0.1 to about 4.0 percent by weight of the edible emulsion, with the proviso that when chemical emulsifier is used, less chemical emulsifier is used than viscosity-building emulsifier.

15. (original) The method for making an edible emulsion according to claim 14 wherein the coarse emulsion is homogenized in a homogenizer and the homogenizer is pressurized from about 20.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C.

16. (original) The method for making an edible emulsion according to claim 14 further comprising the step of adding acidulant wherein the acidulant is added before or after the coarse emulsion is made.

17. (previously presented) A food product comprising an edible emulsion that comprises:

- a) less than about 85.0% by weight oil;
- b) water;
- c) about 0.5 to about 12.0 % by weight emulsifier comprising about 0.1 to about 4.0 percent by weight of the edible emulsion of a viscosity building emulsifier selected from the group consisting of:
 - i) a viscosity-building emulsifier that at 2.0% by weight is partially or completely not soluble in acidified deionized water having a pH of ≤ 5.5 ;
 - ii) a viscosity-building emulsifier that is at least about 50.0% by weight protein, or
 - iii) both;with the proviso that when chemical emulsifier is used, less chemical emulsifier is used than viscosity-building emulsifier;

- d) insoluble fibers; wherein the insoluble fibers are citrus or non-citrus; and
- e) thickener

wherein the edible emulsion is coarse or smooth; and

wherein the food product has a viscosity greater than about 3,000 centipoise and less than about 150,000 centipoise.

18. (canceled)

19. (original) The food product according to claim 17 wherein the food product is a dressing, soup, sauce, dip, spread, filling or drink.

20. (previously presented) The food product according to claim 17 wherein the food product comprises a mixture of emulsifiers comprising from about 0.1 to about 2.5% by weight viscosity-building emulsifier.

21. (previously presented) The food product according to claim 20 wherein the emulsifier mixture comprises egg when the food product is mayonnaise; and the mixture further comprises sodium caseinate or whey protein aggregates or both.

22. (original) The food product according to claim 21 wherein the mayonnaise comprises less than about 75.0% by weight oil and displays mouth dissipation similar to mouth dissipation of full fat mayonnaise.

23. (original) The food product according to claim 20 wherein the mayonnaise displays a surface shine similar to surface shine of full fat mayonnaise.

24. (canceled)

25. (previously presented) The food product according to claim 17 wherein the food product comprises 3.8% by weight or less starch.